

Entertaining Company.

One of the most enjoyable women we know, aside from having her person decently covered, is completely unacquainted as regards dress or fine manners; and she is quite as indifferent as regards the same in her friends. In all the years we have known her, we never heard her pass a criticism upon any article of dress. She loves her friends for themselves, not for their clothes. The thought of her insures a sense of rest. She would enjoy a visit with us in a dress ten years out of date as well as if we wore one in the latest

Why, then, do you wear blue?" he inquired, saying, "or 'Your dress is altogether too limp—your crinoline is horribly out of shape,' or 'Why don't you wear a corset? It would give you some sort of shape,' and so on through your entire wardrobe."

We all knew no well bred person passes unfavorable comments upon the clothing of guests. But it is something well meaning people often perpetrate unconsciously. And it is a thing which is very sensitive, entirely right, or wrong in either, miserable for the entire day. Many a woman wears dresses the wearing of which constitutes her martyr, so far as her taste and fancy are concerned. But by some

It is deplorable the slaves we are to dry goods, and how apt we are to place brains and goodness in the background—how much more apt to make a display of our well dressed friends at church, or in making calls, than those who are more plainly clad!

REPEATING GOSPEL. The garbality of women over tea is proverbial; but that which does quite as much mischief to industry and to the cause of our girls at the first moment someone comes current gossip about about her. You feel wholly conscious of its falsity, but

you fill her heart and head and soul with the stinging thing, and then, as an excuse, you say "I thought you ought to know it," as if you were conferring an actual kindness in so doing. If you had considered the matter at all, by placing yourself in her position, you would have seen that what you would have done was uncomfortable thereby, and that your "kindness" was a very "mistaken" one. The fitness of things is one of the fine arts of society.

KEEPING CALMERS WAITING for you to make your table's exceedingly bad taste, especially if time is of importance, as in many instances. We know a lady whose full-dress toilettes are something exceedingly

is so superior to what she wears, and is so intelligently conscious of it, that she never deigns to apologize for what she may have on. So if she wins no admiration for her clothing, she does for herself, which is preferable.—*Rural New Yorker.*

Maple Sugar Making.

Very much that is disagreeable about the work of making maple sugar may be obviated by giving early attention to preparation. A few dollars' expense will prepare a comfortable house at the camp, which will

make an arch for the pans or kettles, so that a saving of at least one-half of the wood may be made. The furnace of the arch should be immediately in front of the cabin door, unless the sugar-house is made large enough to contain the whole, which is by far the best plan.

The great secret of sugar making is in being prepared when the season opens; so contriving the operations of manufacture as to make them the least laborious; to have in readiness the proper tools, and to have, and save all the sap that is taken from the trees. There is probably no greater source of loss in making than the waste of sap, and the waste usually comes

from leaky store tongs, neglect, carelessness in gathering, and small buckets. How often does the farmer find, when going to the woods, "everything running over!" How long they have been is not known, and therefore the amount of loss cannot be ascertained. It can be made, but we can determine with some accuracy the loss attending the use of small vessels. We will suppose that in one-half of the camp tin pans, jars, or troughs are used, which will hold but six quarts each, and in the remainder buckets which will hold sixteen quarts each. Now, when the gathering has been neglected till the larger buckets are full, and the smaller vessels are empty, the loss is one-half of them, but, assuming that the smaller vessels are empty of them, will remain only one-fourth of the total loss of the

times having the small vessel, and supposing that number to be two hundred, there has been a loss of two thousand quarts, or five hundred gallons of sap, which, at a safe calculation, would have made one hundred and twenty-five pounds of sugar.

The great loss which farmers suffer every season by the loss of sap, has never before fully realized, and for the first time the magnitude of the loss, and the means of cure unnoted. A number of years ago we knew a man who was particularly noted for the amount of maple sugar he made every season per tree, so much so that it was asserted he could get more sugar out of creek water than there could out of sap. When this

men was asked the secret of his success, he replied, "I have all of the exp."—Ohio Farmer.

The Importance of Learning a Trade.

Why is it that there is such a repugnance on the part of parents to putting their sons to a trade? A skilled mechanic is an independent man. Go where he will, his craft will bring him support. He need ask favors of none. He has, literally, his fortune in his own hands. Yet foolish parents, ambitious that their sons should "rise in the world," as they say, are more ready to have them study for a profession, with the chance that they may never be able to do anything at all, than to have them learn a trade.

ly against them, or run the risk of spending their manhood in the ignoble task of retailing dry-goods or of toiling laboriously at the accountant's desk, than learn a trade which would bring them manly strength, health, and independence. In point of fact, the method they choose is the one least likely to achieve the advancement aimed at; for the supply of candidates for positions as "errand-boys," dry-goods clerks, and kindred occupations is notoriously overstocked, while, on the other hand, the demand for really skilled

It is stated in the report of the Prison Association, lately formed, that of fourteen thousand five hundred and ninety prisoners confined in the penitentiaries of thirty States, in 1867, seventy-seven per cent, or over ten thousand of the number, had never learned a trade. The fact conveys a lesson of profound interest

to those who have in charge the training of boys, and girls too, for the active duties of life.—*Manufacturer and Builder.*

Difference in the Quality of Eggs.

The Journal of Agriculture says, though most farmers keep fowls and raise their own eggs, there are many who have not learned the difference there is in the richness and flavor of eggs produced by well fed hens, and those from birds that have been half-starved through out winters. There will be some difference in the size, but far more in the quality. The yolk of

the almones, or white, clear and pure; while the contents of the other will be watery and meagre, as in the parent fowl, to properly carry out and complete the work nature had intended. In order, therefore, to have good eggs, the fowls should be well fed, and also provided, during the months they are unable to come to the ground, with a bed containing an abundance of fine gravel, that they may be able to use it as a natural food for digestion. Of eggs, those from the domestic hen are decidedly the best, but these of ducks and geese may be used for some of the purposes of domestic cookery.

Domestic Receipts.

BIRDSEED Pudding. Pare about a dozen sweet or sour apples. If preferred, core them with an apple corer, or by driving through them the tube of a mince-mallet, set them as close as they can stand in a deep pudding-dish, fill the cores with sugar, pour in a little sugar and eggs soft. Make out of a scant quart of milk, five eggs, sugar, a little salt, and 2 teaspoon of vanilla. Fill up the apples again with sugar; pour over the custard and bake quickly.

A Good Apple Tart. Always eat the apples before putting in the tart. Put the tart first, make a crust, and then put in the apples. Take off the

young, crust and lay it wrong side up on a plate; put the
contents of the pie on top; put on a little sugar, pour
over it a little cream, and grate nutmeg over.—*Boston*
Cultivator.

